

Tiramisu Bundt with Cappuccino frosting

- (I use cups and grams most of the time, but my Nana always measured in ounces I have converted it to grams)
- *Cake*
- 10 ounces (approx. 280g, 2 1/4 cups) plain flour with 2 tsp baking powder OR just self-raising flour
- 10 ounces (approx. 280g) butter/margarine
- 10 ounces (approx. 275g) caster sugar
- 5 medium eggs at room temperature, whisked
- 1 tsp vanilla essence
- 1/3 cup strong espresso, cooled
- 1/3 cup melted dark chocolate, cooled
- 1 tbsp. good quality dark cocoa powder
- *Frosting*
- 250g mascarpone cheese
- 170g icing sugar
- 4 tbsp. strong espresso, cooled
- Cocoa powder, for dusting

Grease and flour your Bundt and heat the oven to 200 degrees.

Cream together the butter/margarine with the sugar, whisk it until it becomes pale in colour and double in size.

Slowly pour in the eggs, as you are whisking, if it curdles sprinkle a little of the flour in. Add the vanilla.

Sieve, in batches, the flour/baking powder, try to do it from a height as my Nana always told me! Fold it into the mix until all combined.

Remove a large spoonful/a cup/100g of the mix into a bowl and stir in the coffee, it will look a little runny but is fine.

Remove another spoonful and mix with the melted chocolate and cocoa.

Split the normal batter into three. Layer the Bundt pan with a layer of normal batter first, then coffee, then normal, then chocolate then the last of the normal batter.

Place into the oven and bake for around 35-40 minutes, or until a toothpick or skewer is clean when the cake is poked. Mine took 40 minutes but will depend on your oven, I would start checking after 25 minutes.

Remove and carefully tip out onto a wire rack to cool.

For the frosting, whisk the mascarpone, espresso, and sugar together until thickened. Spread over the sponge and dust over the cocoa. Eat straight away!!

